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1905/06

SYLLABUS OF THE

WOMEN'S COURSE FOR THE SUMMER SCHOOL

—AT THE—

Maryland Agricultural College,

AUGUST 21, 22, 23 AND 24, 1906.

A FARMERS INSTITUTE

—AS A—

COLLEGE SHORT COURSE.

TUITION FREE to the Farmer Student.

REQUIREMENTS:

Register and get Class Ribbon on arrival.

QUALIFICATIONS:

A pencil and note-book.

CAUTION:

Do not attempt to do too much, nor take more than one course.

"Be good and you will be happy."

HAZING FORBIDDEN.

FOR REDUCED RAILROAD RATES, ask for Card Order of W. L. AMOSS, 1419 N. Charles Street, Baltimore, Md.

UNIVERSITY OF MARYLAND

COURSE FOR WOMEN.

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Staff:

MRS. AGNES SMITH,
DR. FRANCES WEIDNER,
PROF. JAMES E. RICE.

FIRST PERIOD by Miss Agnes Smith.

Miss Smith is a graduate of the Ontario Normal School of Domestic Science, also of the Dairy School of the Ontario Agricultural College. Has had charge of the Western Dairy School for two years. Has been in Farmers' Institute work since 1902.

Time and Place in the great Auditorium. 9.10 to 10 A. M. and 3.10 to 4 P. M.

Except Tuesday, when there will be but one period.

A. *Care of Milk from Stable to House.*

1. Milking.
   a. Observe kindness.
   b. Cleanliness.
   c. System.
   d. Milk with dry hands, exhaustively, in pure atmosphere.
2. Straining.
   a. Cleanliness.
3. Weighing of Milk from Different Cows.

4. Consider Place Where Milk is to be Kept.
   a. Clean air and surroundings.
   b. No dust.
   c. No odors.

B. Care of all Utensils.
   a. Wash with lukewarm water.
   b. Scald.
   c. Expose to sunlight.
2. Reasons for Such Care.
   a. Bacteria of milk.

C. Separation of Milk.
1. Gravity Creaming.
   a. Shallow pan.
   b. Advantages.
   c. Disadvantages.
2. Deep Setting.
   a. Advantages.
   b. Disadvantages.
3. Dilution or Hydrolatic.
   a. Advantages.
   b. Disadvantages.
4. Centrifugal Separation.
   a. Advantages.
   b. Disadvantages.

D. General Composition of Milk.
As seen by separation.
Water 2, Fat 3, Solids not Fat.
Fat.
   1. In the form of globules size affects creaming and churning.

2. Most valuable commercial constituent. Solids not Fat.

a. Character and quantity affect creaming.

b. Valuable as food.

E. The Care of Cream.

a. Effect of different temperatures at which cream is held.

b. Use of culture.

c. Serious effect of over ripening.

F. Churning.

1. Care of Churn.
2. Temperature.
3. Use of Color.
4. Point at Which to Stop Churning.
5. Washing Butter.
6. Working.
7. Salting.
   a. On worker.
   b. In churn.
   c. Quantity uses.

G. Finishing and Marketing Butter.

SECOND PERIOD by James E. Rice,

Professor of Poultry Husbandry, Cornell University.

Professor Rice graduated from Cornell University, New York, with the degree of B. S. in agriculture. After graduating he remained at Cornell two years as assistant to Prof. Roberts. He established the poultry department at Cornell and his lectures on poultry were the first ever delivered in an agricultural college. After leaving Cornell Prof. Rice established himself upon a farm where he made a success with poultry and small fruit by putting into practice himself the gospel which he has preached to others. Professor L. H. Bailey has been fortunate in getting Prof. Rice to return to the University where he is now in charge again of the Poultry Department.

Prof. Rice, without a doubt, is the best poultry expert in the field as worker and lecturer. As he can only work in Maryland during vacation, we are very anxious to have all interested in the subject to hear him. We cannot offer a like opportunity at our Institutes. To hear him will increase your flock and save you money. The expense to the Summer School will be more than met by what you will save from your annual losses.

Time and Place.

10.10 to 11 A. M. and 1.10 to 3 P. M.
In the Great Auditorium.

TUESDAY.

Feeding for Egg Production.

Anatomy of fowls and digestive processes. (illustrated).

Practicum A. Study of poultry foods, (illustrated).

a. Mixing of rations.
b. Methods of feeding.

WEDNESDAY.

Feeding Poultry for Market Purposes.. (Illustrated).

Practicum B.

a. Killing.
b. Picking.
c. Packing poultry.

THURSDAY.

(A demonstration by doing actual work.)

The Poultry House. (Illustrated).

The building of an economical, sanitary poultry house for egg production in the State of Maryland.

Practicum C. Operating an Incubator.

a. Testing the eggs.

b. Study of the anatomy of the egg.

(Incubators and eggs in process of incubation tested by the students).

FRIDAY.

Laws of Egg Production. (Illustated with lantern slides).

Practical results of recent investigations in Poultry Husbandry.

Practicum D. Characteristics of the breeds of poultry.

Judging Poultry.

a. For Market.

b. For exhibition. (Illustrated).

THIRD PERIOD by Dr. Frances Weidner.

Dr. Weidner is a graduate of the Woman's Medical College of Pennsylvania. Class of '88. Is now Superintendent of the Dixie Hospital.

Time and Place.

4.10 to 5 P. M. in the Great Auditorium.

TUESDAY.

HOUSE SANITATION.

Situation of a house.
Ventilations of rooms.
Water supply.
Disposal of waste matter.
Household pests.

WEDNESDAY.

Dust and Its Dangers.

Composition of dust.
Bacteria found in dust.
Usefulness of bacteria.
Harmfulness of bacteria.
Tuberculosis and its dangers. (?)

THURSDAY.

Household Emergencies.

Foreign bodies in the Ear, Nose and Eye.
Fits or seizures.
Effects of heat or of cold.
Sprains, dislocations and fractures.
Treatment of wounds.
Bleeding or hemorrhage.
Transportation of injured persons.
Domestic emergencies.

FRIDAY.

Care of Children.

Bathing.
Care of eyes and mouth.
Clothing.
Nursing, weaning and artificial feeding.
Selection and care of milk for infants.
Ordinary care of a child, including sleep, exercise, crying, lifting, nervousness, toys, kissing, etc.
Convulsions, colic, earache, croup, contagious diseases.